

Speciale d' Amori
Per Due

Dinner for 2

\$148 (for 2)

Tax and gratuity additional

Course 1

GLASS OF PROSECCO (2)

Course 2

Choice of INSALATE (2)

CAESAR - Our signature Classic Caesar Salad made with egg yolks and anchovies

RUGHETTA - Fresh Arugula, Radicchio, Aged Pecorino, in a Lemon Vinaigrette dressing.

Course 3

ZUPPA - Lobster Bisque (2)

Course 4

ENTRATE (2)

PIATTO PER DUE - US Choice Filet Mignon served with 2 Prawns in a
Signature Mushroom Gorgonzola Chianti sauce.

Served with Garlic Mashed Potatoes
and Seasonal Vegetables.

Course 5

DOLCE SPECIALE (2)

Choice of Dessert
(excludes Flambe)

**BUON
APPETITO!**

Prepared with *Love* by
Executive Chef Alberto Salgado

Over for additional items

Menu di Valentino 2018

ANTIPASTI

CALAMARI Lightly fried crispy Calamari and Shoe String Zucchini served with a zesty marinara sauce **\$16**

BLUE POINT OYSTERS 6 Fresh Oysters served with a cocktail lemon sauce & aoli **\$15**

GAMBERI 4 Jumbo prawns served with a spicy cocktail sauce, and our special aoli lemon sauce **\$17**

ZUPPA

Aragosta (Lobster) Bisque **\$9**

INSALATE

CAESAR Our signature Classic Caesar Salad made with egg yolks and anchovies served with Crostini and our Homemade dressing **\$12**

INSALATE Di FRESCO Spring mix, mushrooms, tomatoes, fresh basil, grilled peaches, pancetta, and red onion with a peach balsamic vinaigrette **\$12**

ENTRATE

BELLA VITA'S Fresh made Fettuccine with Cold Water Lobster Meat, Blue Crab, New Zealand Mussels, and Shiitaki Mushrooms in a delicate Champagne Bisque. **\$39**

AGNELLO 4 "grilled diamond cut" Lamb chops marinated in a special Modena vinaigrette, Italian spices, fresh basil, and olive oil **\$42**

FILETTO Di MANZO Grilled 8oz Filet Mignon with Executive Chef Alberto's signature shiitake mushrooms, Gorgonzola Chianti sauce **\$39**

ARAGOSTA Fresh 12oz Lobster Tail served with drawn butter, Italian herbs and lemon **\$35**

SALMONE AL CAPPERI Wild Caught Salmon grilled with fresh herbs, and finished with a light Chardonnay-Lemon sauce and topped with a special Blue Crab Cake **\$36**

FETTUCCINE PRIMAVERA DE VERDURE Sautéed fresh seasonal vegetables, wild mushrooms, zucchini, sweet onion, roasted red bell peppers, artichokes, finished in a light garlic pesto olive oil **\$21**

BRACIOLA Di MAIALE Grilled 9oz Pork Chop with Wild mushrooms, chestnuts, fresh sweet apples, and Italian herbs finished with a Port Vino demiglaze sauce **\$28**

POLLO AURORA Sautéed Chicken Breast with tomatoes, fresh basil, and garlic topped with prosciutto, and fresh mozzarella, finished in a light black truffle sauce **\$29**

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*